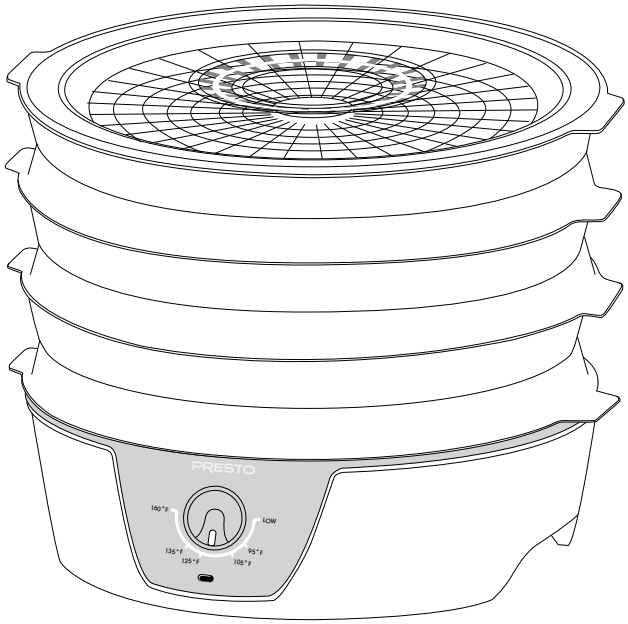
PRESTO®

Dehydro™ Electric Food Dehydrator

with adjustable temperature control



- Dehydrates fruits, vegetables, herbs, and spices.
- Makes jerky and fruit rolls.
- Adjustable temperature control for convenient selection of drying temperatures.
- Six drying trays included for big drying capacity. Expands up to 12 trays*. Trays nest for compact storage.

*Additional trays sold separately.

Estas instrucciones también están disponibles en español.
Para obtener una copia impresa:
- Descargue en formato PDF en www.GoPresto.com/espanol.
- Envíe un mensaje de correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.

ETL LISTED US
Intertek

Visit us on the web at www.GoPresto.com

INSTRUCTIONS

©2012 National Presto Industries, Inc.

The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or the dehydrator base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only Presto™ dehydrating trays and accessories with this dehydrator.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Do not use outdoors.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Never use this appliance to dehydrate foods that contain alcohol or have been marinated in alcohol.
12. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power supply cord (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is properly exercised in their use.
- If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- Connect the power supply cord to a 120VAC electrical outlet only.

Before First Use

Become familiar with the food dehydrator (Fig. A) and read and follow the instructions carefully. As received, your food dehydrator will be in the storage position. Remove the dehydrator trays and cover from the base and wash them according to the "Care and Cleaning" instructions on page 9.

How To Assemble and Load Trays for Dehydrating

1. Remove trays and cover from unit.
2. Turn power base over and locate cord. Uncoil from base.
3. Set base, right side up, on a dry, level surface. In order to function properly, the dehydrator must have sufficient airflow; therefore, be sure the base and cover vents are not obstructed at any time. Never place dehydrator on carpet or a towel.
4. Note that each tray has a smooth surface on one side and raised ribs on the reverse side. Food goes on the smooth side (see Fig. B1). The raised ribs should always be facing down (see Fig. B2).
5. Select a tray with handles. Set the tray on the counter so the words "THIS SIDE UP", which are molded onto the handles, are facing up. Begin loading tray with a single layer of food.
6. Place loaded tray onto power base. The first tray placed onto the power base MUST have handles (see Fig. A).
7. Select a tray without handles. Load food onto smooth surface and stack tray without handles onto tray with handles.
8. Continue filling and stacking trays, alternating trays with handles and without handles (see Fig. A).
9. Place clear cover over stacked trays. Position cover so that the words on the cover handles "THIS SIDE UP" are facing up.
10. Plug cord into a 120VAC electrical outlet only and begin dehydrating. See pages 3 through 9 for dehydrating information for specific foods.

For dehydrating, stack trays onto base as shown

This dehydrator also includes:
- 2 Nonstick mesh screens
- 2 Fruit roll sheets
- 2 Sample packets of spice and cure for preparing home-made jerky

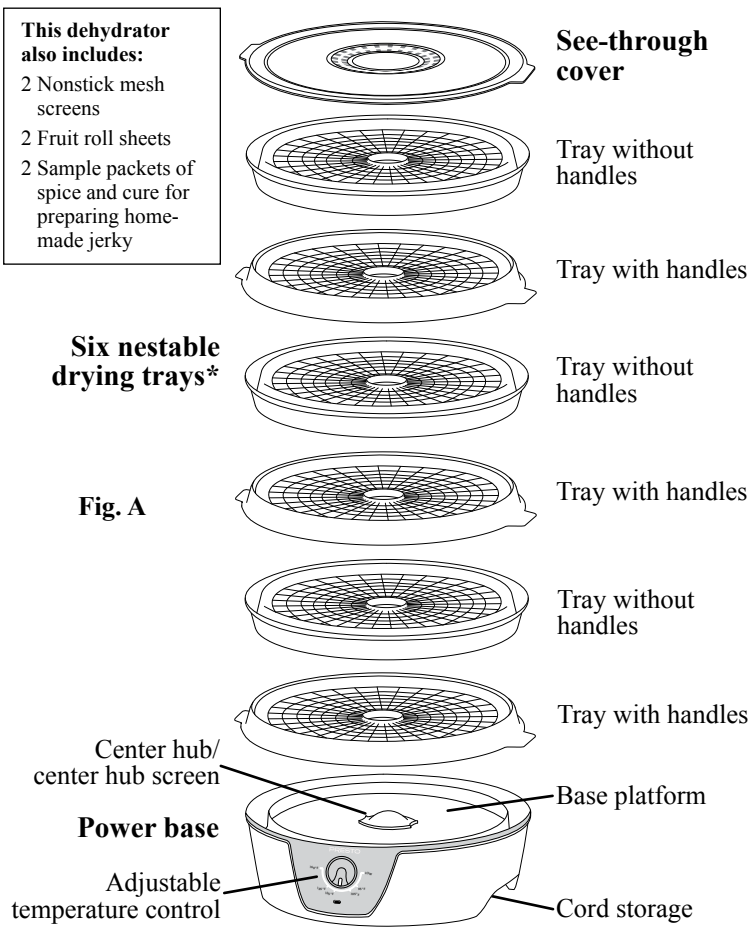


Fig. A

*Additional trays sold separately.

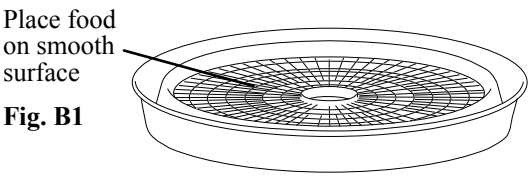


Fig. B1

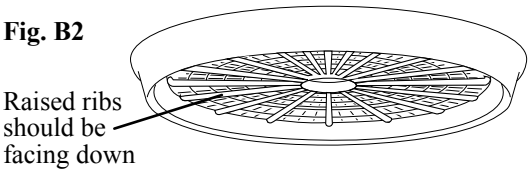


Fig. B2

How to Use the Nonstick Mesh Screens

The flexible mesh screens fit into the dehydrator trays to keep foods that get very small when dried, such as herbs, berries, and carrots, from falling through the tray grates. The screens may also be used when drying foods that stick to the grates, such as bananas and tomatoes.

Position the mesh screen on the dehydrator tray. Then place the food you want to dry on the mesh screen. Once the food is dehydrated, lift the mesh screen out of the tray, using the cutouts on the side of the screen. Remove food. Bending the screen is helpful for removing foods that have a tendency to stick.

How to Use the Fruit Roll Sheets

A fruit roll sheet should be used when making fruit rolls and strips from fresh, frozen, or canned fruit. Refer to pages 4-6 for instructions on making fruit rolls.

General Dehydrating Information

Safety precaution: Wash hands thoroughly prior to preparing food for dehydrating. Likewise, thoroughly clean all utensils, cutting boards, and counters that will be used for preparing food. Wash foods before preparing them for dehydrating.

- When selecting food for drying, choose those that are at peak eating quality. Avoid overripe* or immature fruits and vegetables. Remove any parts of the food that are bruised or blemished.
- For even drying, cut food into uniform sizes, shapes, and thicknesses. Use a Presto®SaladShooter® slicer/shredder, food processor, or mandoline to aid in cutting uniform slices.
- Drying times are highly variable depending on the type and amount of food, thickness, evenness of food pieces, humidity, air temperature, personal preference, and even the age of the plant at the time of harvesting. That is why throughout the book you will notice there is a range of average drying times. In some cases you may find you may need to, or prefer to, dry your foods for shorter or longer periods than those listed. For best results, begin checking your food at the beginning of the range listed in the instructions. You should then gauge how often you should recheck the food based on how the drying is progressing. With some foods, such as herbs, that may mean every 10 minutes, and with other foods, such as fruits, that may mean every 1 to 2 hours.
- Dehydration prevents microbial growth, however, chemical reactions caused by enzymes in fruits and vegetables can occur unless the product is pretreated before drying. Pretreatment will prevent or minimize undesirable color and texture changes during drying and storage. See specific sections for recommended pretreatment.
- Place foods in a single layer on the trays. Do not allow food to touch or overlap.
- When drying strong-smelling foods, such as onions and garlic, be aware that there will be a strong odor during the drying process. That odor may linger after drying has been completed.
- Individual pieces of food may not all dry at the same time. Foods that are appropriately dried should be removed before those that still require additional drying. **Always check all of the trays for foods that are appropriately dried.** Allow dried pieces to cool and then place in a covered container.
- Do not add fresh fruits and vegetables to a partially dried load. This will add moisture and increase the drying time.
- Allow for continuous drying. Do not unplug dehydrator in the middle of the drying cycle and resume drying at a later time as this may result in poor quality and/or unsafe food.

Packaging and Storage

- Dried foods need to be properly packaged to prevent reabsorption of moisture and microbial deterioration. Pack food in clean, dry, airtight containers. Glass jars or freezer containers with tight-fitting lids are good for storage. Resealable plastic freezer bags are also acceptable.
- Store packaged dried food in a dry, cool location away from light. Higher temperatures and exposure to light will shorten the storage time and result in loss of quality and nutrients. Most dried fruit, when properly packaged and stored, will be good for 1 year at 60°F, or 6 months at 80°F. Fruit leather/rolls should keep for up to 1 month at room temperature. Vegetables have about half the storage life as fruit. If food is to be kept longer, then store it in a freezer.
- Package vegetables and fruits in separate storage containers to avoid flavor transfer.

How to Dehydrate Fruit and Fruit Rolls

Dried fruits and fruit rolls (or leathers) are nutritious and portable snacks. Drying fruit intensifies the natural sweetness of the fruit because the moisture is removed.

Fruit

Selection and Preparation

Select fruits that are at the peak of ripeness. Wash fruits to remove dirt and debris. There are many options when it comes to drying fruit and personal preference should be your guide. Fruits can be sliced, halved, or if small left whole; peeled or unpeeled; pretreated or left untreated. Fruits that are sliced thin and peeled will dry the fastest. Fruits left whole will require the most drying time.

*Slightly overripe fruits are acceptable for making fruit rolls.

Slice fruit uniformly and in pieces about ¼ inch thick. Fruits that are left whole, such as blueberries, cranberries, and grapes, should be dipped in boiling water for 30 to 60 seconds and then plunged in ice water to crack the skin. This procedure will reduce the drying time.

Pretreatment

Many fruits will darken quickly once they are peeled and/or cut and will continue to darken even after the fruit is dried. This is due to the exposure of the natural enzymes in some fruits to air. There are several pretreatment options to prevent this discoloration. Pretreatment is not necessary but is recommended to prevent discoloration. Some people may detect a slight flavor change with pretreated fruit. See the Fruit Drying Guide on page 5 to determine which fruits will benefit from pretreatment. You may want to try the different options and see which you prefer:

Ascorbic acid (Vitamin C) – Ascorbic acid, available in tablet or powdered form, is available at drugstores. Mix 2½ tablespoons of powdered ascorbic acid in 1 quart cold water. Vitamin C tablets (six 500 mg tablets equal 1 teaspoon ascorbic acid) should be crushed before mixing with water. Place cut fruit, such as bananas, peaches, apples, or pears, in mixture and soak for 10 minutes. Remove fruit and drain well before placing on drying trays.

Ascorbic acid mixtures – These commercially available products, such as Mrs. Wages Fresh Fruit Preserver*, are a combination of ascorbic acid and sugar and are commonly used for fresh fruits and for canning and freezing. Follow the manufacturers' directions for use of these mixtures.

Lemon juice – Mix equal parts lemon juice and cold water. Place cut fruit in solution and soak for 10 minutes. Remove fruit and drain well before placing on drying trays.

Place pieces of fruit on dehydrator trays in a single layer, close together but not touching or overlapping. Refer to the Fruit Drying Guide on page 5 for suggested preparation, pretreatment, and drying times. Dry fruit at 135°F.

Determining Dryness

Refer to the Fruit Drying Guide on page 5 and begin checking the fruit at the beginning of the average drying time range. Remove a few pieces of fruit from each dehydrator tray and allow to cool to room temperature. Fruits are acceptably dry when they are soft and pliable, but not sticky. Fruit folded in half should not stick together. Apple and banana slices can be dried until crisp, if desired. If fruits seem to have a lot of moisture remaining, recheck every 1 to 2 hours. If fruits appear to be almost done, check again in 30 minutes. Always check fruits from each tray.

Conditioning

After drying, allow fruit to cool for 30 minutes to 1 hour before packaging. Dried fruits may have uneven amounts of moisture remaining because of differences in the size of various pieces. Although fruit appears to be dry, there may still be moisture remaining in some of the individual pieces. Conditioning is a procedure that can be used to more evenly distribute moisture, which will reduce the chances of mold growth. It allows you to determine if you've removed enough moisture before you put it into storage. To condition, place the pieces of fruit loosely in a clean plastic or glass container and seal and let stand for 1 week. This will allow drier pieces of fruit to absorb excess moisture that may be present in other pieces. Daily shake the jar to separate the pieces and observe for condensation. If condensation develops, remove the fruit and dehydrate for additional time. After conditioning, follow "Packaging and Storage" information above.

Uses

Dried fruits make great snacks. They can also be added to trail mixes, cereals, muffins, breads, and other baked products. Dried fruit can be used as is or softened prior to use. To soften dried fruit, submerge in boiling water and soak for 5 minutes or place fruit in a steaming basket over a pot of boiling water and steam for 5 minutes or until fruit is plumped.

Fruit Rolls (Leather)

Fruit rolls (or fruit leather) are made by drying a thin layer of puréed fruit on a flat surface. Once dried, the fruit layer is pulled from the surface and rolled. The term leather derives from the leather-like texture of the puréed fruit once it is dried.

Almost any fruit or combination of fruit can be puréed and dried for fruit leather. The quality of the fruit leather depends on whether the fruit has a low or high amount of the naturally occurring starch called pectin. Fruits that have a high amount of pectin will make leathers that bond together in a solid sheet and easily peel, while fruits that have little pectin will flake and crack rather than peel. When making leather with fruits low in pectin, add another fruit that is high in pectin to improve the texture of the leather. Fruits naturally high in pectin are apples, apricots, blueberries, cranberries, figs, grapes, peaches, pears, pineapples, and plums. Fruits low in pectin include cherries, citrus fruits, raspberries, and strawberries. When using a low pectin fruit with a high pectin fruit, use equal parts of each to produce the best results.

*Mrs. Wages is a registered trademark of Precision Foods, Inc.

FRUIT DRYING GUIDE

Dry fruit at 135°F.

Drying times are highly variable depending on the type and amount of food, thickness, evenness of food pieces, humidity, air temperature, personal preference, and even the age of the plant at the time of harvesting.

Fruit	Preparation	Pretreatment	Average Drying Time
Apples	Peel, if desired, core, and cut in rings or slices, ⅛″ to ¼″ thick.	Ascorbic acid, ascorbic acid mixture, or lemon juice.	4-9 hours
Apricots	Cut in half, remove pit, and cut in quarters or ¼″ thick slices.	(See apples)	8-16 hours
Bananas	Peel and cut into ¼″ thick slices.	(See apples)	6-8 hours
Blueberries	Remove stems. Dip in boiling water for 30 to 60 seconds and then plunge in ice water to crack the skin.	None	9-17 hours
Cherries	Remove stems and pit. Cut in half, chop, or leave whole.	None	15-23 hours
Cranberries	Remove stems. Dip in boiling water for 30 to 60 seconds and then plunge in ice water to crack the skin.	None	10-18 hours
Figs	Remove stems. Small figs can be left whole. Otherwise, cut in half. Dip whole figs in boiling water for 30 to 60 seconds and then plunge in ice water to crack the skin.	None	8-15 hours
Grapes	Leave whole or cut in half. Dip whole grapes in boiling water for 30 to 60 seconds and then plunge in ice water to crack the skin.	None	13-21 hours
Kiwi	Peel and cut into ¼″ to ⅜″ thick slices.	None	4-6 hours
Nectarines	Cut in half and remove pit. May also quarter or slice ¼″ thick.	(See apples)	6-10 hours (slices) 36-48 hours (halves or quarters)
Peaches	Peel if desired. Cut in half and remove pit. May also quarter or slice ¼″ thick.	(See apples)	6-10 hours (slices) 36-48 hours (halves or quarters)
Pears	Peel, core, and slice ¼″ thick.	(See apples)	7-13 hours
Pineapple	Peel, core, and slice ¼″ thick.	None	5-12 hours
Plums/Prunes	Halve or quarter and remove pit.	None	8-15 hours
Rhubarb	Trim and discard leaves. Cut stalk into ¼″ slices.	None	6-9 hours
Strawberries	Remove the leafy crown. Halve or slice ¼″ thick.	None	6-12 hours

Preparation

Use a Presto™ Fruit Roll Sheet to prepare fruit rolls. Apply a thin layer of vegetable oil or no-stick cooking spray to the fruit roll sheet. **Caution:** If using cooking spray, be sure to spray away from the dehydrator base.

Use about 1½ cups of puréed fruit for each fruit roll sheet.

Select ripe or slightly overripe fruit and remove any bruised areas. Wash fruits and remove peel, seeds, and stems. Cut fruit into chunks and using a food processor or blender, purée until smooth (applesauce consistency). To get the puréeing process started, you may need to add approximately 1 tablespoon of fruit juice or water.

If desired, fruit can be pretreated to preserve its natural color. Add 1½ teaspoons of lemon juice to each 1½ cups puréed fruit. See the Fruit Drying Guide above to determine which fruits will benefit from pretreatment.

The natural sweetness of fruit is intensified with drying. However, if your preference is for a sweeter fruit roll, you can add honey, maple syrup, corn syrup, or sugar to the puréed fruit, if desired. Try different amounts of sweeteners, starting with 1 tablespoon for each 1½ cups of fruit purée, to find your preference. Fruit with sweeteners added will take longer to dry than fruit that is not sweetened.

Canned fruit can also be used to easily make fruit leather. Drain juice from fruit, saving juice for later use. Place fruit in food processor or blender and purée until smooth. Applesauce can be used directly from the container.

For frozen fruit, thaw and purée until smooth.

Pour puréed fruit on lightly oiled fruit roll sheet and spread with a spatula to form a uniform layer about ¼ inch thick. Place fruit roll sheet on dehydrator tray, turn temperature control to 135°F, and begin drying. Average drying time for all fruit rolls is 4 to 7 hours.

Determining Dryness

Acceptably dried fruit leather will be slightly tacky to the touch, but will not indent when touched in the center. Begin checking the fruit roll after 4 hours of drying. If drying more than one fruit roll, be sure to check all of the trays. If additional drying time is needed, recheck every 30 minutes.

While slightly warm, starting from the outer edge, carefully peel the fruit roll from the sheet. Loosely roll in plastic wrap or waxed paper and follow "Packaging and Storage" information on page 3. For immediate enjoyment, cut in strips or roll and cut into serving pieces.

Note: Remove fruit rolls from sheets prior to cutting them.

Drying Vegetables

Dry vegetables at 125°F. Vegetables dry much faster than fruits. At the end of the drying period moisture loss is rapid. As a result, vegetables need to be checked often towards the end of the drying time to prevent overdrying. Food turns brown when it is overdried.

When drying smaller vegetables, such as peas or carrots, it is recommended that you place them on a mesh screen on the tray. A mesh screen will help prevent smaller foods from falling through the grates in the tray as they dehydrate. See information on pages 2- 3, "How to Use the Nonstick Mesh Screens".

Selection and Preparation

Wash vegetables to remove dirt and debris. Trim vegetables to remove fibrous or woody portions or bruised and decayed areas, peel, and slice using the preparation information found on the Vegetable Drying Guide on page 7. Slice or cut vegetables into pieces that are uniform in size. See page 7 for pretreatment information about specific vegetables.

Pretreatment

The process of blanching involves subjecting vegetables to a high enough temperature to deactivate the enzymes. Blanching is necessary to stop the naturally occurring enzymes from causing loss of color and flavor during drying and storage. Blanching also relaxes the tissue walls so moisture can more readily escape during drying and enter during rehydrating. Blanching can be done in water or steam. Water blanching causes a greater loss of nutrients but is faster than steam blanching and achieves a more even heat penetration.

Steam blanching – Fill a deep pot with water and bring to a boil. Place vegetables loosely in a basket or colander that will allow steam to freely circulate around the vegetables. Do not fill basket or colander with more than a 2½-inch layer of vegetables. Position the basket or colander in the pot, making sure it does not contact the boiling water. Cover with a close fitting lid. Steam for the time indicated in the Vegetable Drying Guide on page 7.

Water blanching – Fill a large pot ⅔ full with water. Cover and bring to a boil. Place vegetables loosely in a basket or colander and submerge in the boiling water. Cover and blanch for the time indicated in the Vegetable Drying Guide. Water should return to a boil in less than 1 minute. If not, too many vegetables were added to the basket; reduce the amount of vegetables added for the next batch. Water blanch for the time indicated in the Vegetable Drying Guide on page 7.

Immediately after steam or water blanching, dip the vegetables in cold water to quickly cool them. Drain the vegetables and arrange them in a single layer on the dehydrator trays. Refer to the Vegetable Drying Guide below for drying times.

Determining Dryness

Refer to the Vegetable Drying Guide on page 7 and begin checking the vegetables at the beginning of the average drying time range. Remove a few pieces of vegetables from each dehydrator tray and allow to cool to room temperature. Test for dryness by breaking the pieces in half. Most vegetables will be crisp when appropriately dried and will break easily. If vegetables do not break easily, additional drying time is needed. If vegetables seem to have a lot of moisture remaining, recheck every 1 to 2 hours. If vegetables appear to be almost done, check again in 30 minutes. Always check vegetables from each tray.

Follow "Packaging and Storage" information on page 3.

Uses

Dried vegetables have a unique flavor and texture and are best used as ingredients for soups, stews, casseroles, and sauces rather than stand-alone side dishes. When using in soups, dried vegetables can be added without soaking. Dried vegetables used for other purposes need to be soaked before cooking. To soak, start with 1½ to 2 cups of boiling water for every 1 cup of dried vegetables. Soak for 1 to 2 hours or until vegetables have returned to nearly the same size they were before dehydrating. Additional water should be added as needed during the soaking process. After soaking, simmer the vegetables in the soaking water until tender, allowing excess water to evaporate.

Drying Herbs

Drying fresh herbs allows you to have a ready supply of economical herbs that are available to use all through the year. To retain the best flavor of your herbs, it is recommended that you dry them at the lowest temperature setting, 95°F.

VEGETABLE DRYING GUIDE

Dry vegetables at 125°F.

Drying times are highly variable depending on the type and amount of food, thickness, evenness of food pieces, humidity, air temperature, personal preference, and even the age of the plant at the time of harvesting.

Vegetable	Preparation	Pretreatment water blanching or steam blanching	Average Drying Time
Asparagus	Cut into 1″ pieces.	water 3½-4½ minutes steam 4-5 minutes	6-8 hours
Beans, green/wax	Remove ends and strings. Cut into 1″ pieces.	water 2 minutes steam 2-2½ minutes	6-11 hours
Beets	Cook until tender. Cool and peel. Cut into shoestring strips ⅛″ thick.	None – Already cooked.	4-7 hours
Broccoli	Cut in serving pieces.	water 2 minutes steam 3-3½ minutes	4-7 hours
Carrots	Peel and cut off ends. Cut into ⅛″ to ¼″ slices.	water 3 minutes steam 3-3½ minutes	4-10 hours
Cauliflower	Cut in serving pieces.	water 3-4 minutes steam 4-5 minutes	5-8 hours
Celery	Trim ends. Cut in ¼″ slices.	water 2 minutes steam 2 minutes	2-4 hours
Corn, cut	Husk and remove silk. Blanch and cut corn from cob.	water 1½ minutes steam 2-2½ minutes	6-10 hours
Mushrooms	Wash and slice ⅜″ thick.	None	2-6 hours
Onions	Remove outer skin. Cut off top and root ends. Cut in ¼″ slices.	None	3-7 hours
Peas	Shell.	water 2 minutes steam 3 minutes	5-9 hours
Peppers and pimientos	Remove stem, core, and inner partitions. Cut into ¼″ strips.	None	5-10 hours
Potatoes	Peel and cut into ¼″ slices.	water 5-6 minutes steam 6-8 minutes	4-8 hours
Summer squash and zucchini	Trim ends. Cut into ¼″ slices.	water 1½ minutes steam 2½-3 minutes	4-6 hours
Tomatoes	Peel, if desired. Cut into sections ¾″ wide.	None	6-11 hours

HERB DRYING GUIDE

Dry herbs at 95°F.

Herb	Average Drying Time
Basil leaves*	10-15 hours
Bay leaves	5-7 hours
Chives	9-15 hours
Cilantro leaves	6-8 hours
Dill leaves	3-5 hours

Herb	Average Drying Time
Fennel	3-5 hours
Marjoram leaves	9-12 hours
Mint leaves	9-14 hours
Oregano leaves	9-12 hours
Parsley leaves	6-8 hours

Herb	Average Drying Time
Rosemary leaves	8-12 hours
Sage leaves	12-16 hours
Tarragon leaves	5-7 hours
Thyme leaves	4-6 hours

*break veins to speed drying

Selection and Preparation

Pick herbs for drying just before the flowers first open. These herbs will be the most flavorful. The best time to pick herbs is early morning just after the dew has evaporated. Rinse leaves and stems in cool water to remove any dust or insects and then gently shake to remove excess water. Remove dead and bruised leaves or stems. Large leafed herbs, such as basil, sage and mint, should be removed from their stems for faster drying. Smaller leafed herbs can be left on their stem and removed after drying. Placing the herbs on a mesh screen will help prevent them from falling through the grates in the tray as they dehydrate.

Determining Dryness

Herbs are acceptably dry when they are crispy and crumble easily. Refer to the Herb Drying Guide on page 7 and begin checking the herbs at the beginning of the average drying time range. Remove a few herbs from each dehydrator tray and allow to cool to room temperature. If the herbs do not crumble easily, recheck every hour.

Packaging and Storage

Dried leaves are best stored whole and then crumbled when needed. Follow "Packaging and Storage" information on page 3.

Uses

Most dried herbs are 3 to 4 times stronger than the fresh herbs, therefore when using dried herbs in a recipe that calls for fresh herbs, use ¼ to ⅓ of the amount called for in the recipe.

Drying Jerky

Homemade jerky is a flavorful dried meat product that is especially popular with outdoor sports enthusiasts because it is light and easy to transport. Jerky can be made from almost any lean meat, including beef, pork, or venison*.

Whenever handling meat, basic food safety precautions need to be observed:

- Wash hands thoroughly before and after handling raw meat.
- Keep meat refrigerated or frozen until ready to use.
- Raw meat and its juice should be kept away from other foods. Wash cutting boards, utensils, counters, etc. with hot, soapy water after contact with raw meat. After washing, sanitize with a solution of 1 tablespoon chlorine bleach per gallon of water. Allow surface to air dry.
- Marinate meat under refrigeration. Discard marinade after meat is removed.
- Keep raw meat and dried jerky separate.

NOTE: The United States Department of Agriculture recommends that meat be precooked prior to dehydrating or cooked after dehydrating to reduce the risk of foodborne illness.

Preparing Jerky from Meat Strips

Select lean meats such as beef and venison sirloin, rump, and round cuts and pork loin and ham cuts. Trim meat of visible fat, connective tissue, and gristle. Freeze meat until firm, but not solid, to make slicing easier. Slice meat into strips that are ¼ inch thick, 1 inch wide, and 5 to 6 inches long. Slice meat across the grain for a more tender jerky or with the grain for a chewier jerky.

Flavor the meat slices by marinating in Presto™ Jerky Seasoning, your own favorite marinade, a commercial marinade, or use the marinade recipe on page 9. To use the Presto™ Jerky Seasoning, mix one packet of spice and one packet of cure with ¼ cup of water.

Place marinade and meat strips in a resealable plastic storage bag. Seal bag and shake to thoroughly coat the meat strips. Refrigerate for 8 to 12 hours. Turn bag often to evenly coat the meat strips.

Refer to the above note about cooking the meat before or after dehydrating. For a more desirable texture, cook meat after dehydration. Meat that is precooked prior to dehydrating will have shorter drying times; however, the end product will have a dry, crumbly texture. If cooking the meat before dehydrating is preferred, follow the instructions below:

Cooking meat before dehydrating – After marinating meat strips, place meat strips and liquid marinade into a shallow pan. If no liquid remains, add enough water to cover meat strips. Bring liquid to a boil and boil for 5 minutes.

Remove meat strips from marinade, drain, and then position strips on dehydrator trays. Position strips on dehydrator trays close together, but not overlapping. Dry jerky at 160°F for 4 to 8 hours. See "Determining Dryness" information below.

If you did not cook the meat prior to dehydrating, cook it after, following the instructions below:

Cooking meat after dehydrating – Preheat oven until the internal temperature is 275°F. (For an accurate temperature reading, check with an oven thermometer.) Remove jerky strips from dehydrator trays and place on a baking sheet close together, but not touching. Heat jerky in preheated oven for 10 minutes (jerky strips should be sizzling when removed from the oven). Remove jerky from baking sheet and cool to room temperature.

*Venison or wild game meat that has been contaminated with entrails should not be used for making jerky.

Preparing Jerky from Ground Meat

Use one packet of Presto™ Jerky Seasoning Mix and combine entire contents of one packet each of jerky spice and cure with 1 pound ground meat that is about 93% lean. Mix until meat and seasoning are blended.

Place the ground meat mixture in a Presto™ Jerky Gun* or a cookie press and extrude meat directly onto dehydrator trays, making sure that the meat does not touch or overlap. Dry jerky at 160°F for 4 to 8 hours. See "Determining Dryness" information below.

Cook the meat after dehydrating, following the instructions above.

Determining Dryness

Begin checking jerky after about 4 hours and every 30 minutes thereafter. Drying time will depend on a variety of factors. These factors include the type of meat, the amount of fat in the meat, and whether or not you precooked the meat before dehydrating. In addition, times will vary depending on size/thickness of the pieces and how full the trays are. Jerky that is acceptably dry will crack when bent but will not break.

Packaging and Storage

After cooling, pat jerky with paper toweling to remove any fat droplets which may form on the jerky. Follow "Packaging and Storage" information on page 3. Jerky can be stored 1 to 2 months at room temperature. However, to maintain the best flavor and quality, store in the refrigerator or freezer.

Jerky Marinade†

- 1½ - 2 pounds of lean meat
- ¼ cup soy sauce
- 1 tablespoon Worcestershire sauce
- 1 teaspoon hickory smoke-flavored salt
- ½ teaspoon onion powder
- ¼ teaspoon garlic powder
- ¼ teaspoon black pepper

Combine all ingredients in a small bowl and follow "Preparing Jerky from Meat Strips" instructions beginning on page 8.

Care and Cleaning

1. Remove plug from wall outlet before cleaning.
2. Wash the dehydrator trays and cover in warm water and a mild detergent or wash in a dishwasher.

   The fruit roll trays and the mesh screens should be washed in warm, sudsy water. Do **NOT** wash these parts in a dishwasher.

   If necessary, a soft brush may be used to loosen dried on food particles. Do not use steel wool scouring pads or abrasive cleaners on any of the dehydrator parts.
3. Wipe the dehydrator base with a soft, damp cloth. DO NOT IMMERSE THE DEHYDRATOR BASE IN WATER OR OTHER LIQUID.

   The screen which covers the center hub on the dehydrator platform lifts off for cleaning, if needed. Wash in warm water, dry thoroughly, reposition over hub, and snap in place.

Storing the Dehydrator

Before stacking the trays onto the base for storage, turn the base upside down and wrap the cord around the center hub, securing the cord under the clips.

For compact storage, stack the trays onto the base so all of the trays with handles are upside down (raised ribs facing up) and all of the trays without handles are smooth side up. Once all of the trays are stacked onto the base, turn the cover upside down and place on top of the trays.

*Presto™ Jerky Gun sold separately.

†*Jerky Marinade recipe provided by "So Easy To Preserve", 5th ed., 2006 Bulletin 989, Cooperative Extension Service, The University of Georgia, Athens. Revised by Elizabeth L. Andress, Ph.D. and Judy A. Harrison, Ph.D., Extension Foods Specialists.*

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write: National Presto Industries, Inc.
  Consumer Service Department
  3925 North Hastings Way, Eau Claire, WI 54703-3703

When contacting the Consumer Service Department, please indicate the model number and the series code for the dehydrator. These numbers can be found on the bottom of the unit.

Please record this information:

Model Number _____ Series Code _____ Date Purchased _____

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

The Presto Factory Service Department is equipped to service PRESTO® appliances and supply genuine PRESTO® parts. Genuine PRESTO® replacement parts are manufactured to the same exacting quality standards as PRESTO® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO® parts. "Look-alikes" might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO® replacement parts, look for the PRESTO® trademark.

Canton Sales and Storage Company
Presto Factory Service Department
555 Matthews Dr.
Canton, MS 39046-0529

PRESTO® Limited Warranty

This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your PRESTO® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include a description of the defect and indicate the date the appliance was purchased.

We want you to obtain maximum enjoyment from using this PRESTO® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.
Eau Claire, WI 54703-3703

Form 76-049A